

## **Rice Pudding**

**Yield: 8 servings,  $\frac{1}{4}$  cup each**

### Ingredients:

1 cup milk\*  
1 cup water  
1 cup rice, uncooked  
2 eggs  
1 cup evaporated milk  
1 tsp vanilla  
 $\frac{1}{4}$  cup sugar  
 $\frac{1}{8}$  tsp ground cinnamon

### Instructions:

1. In sauce pan, heat milk and water.
2. Add rice, bring to boil, lower heat to simmer; stir mixture every 10 minutes. Cook covered until rice is tender, about 30 minutes.
3. In large bowl, mix eggs,  $\frac{3}{4}$  cup evaporated milk, vanilla, and sugar. Set aside.
4. Add remaining  $\frac{1}{4}$  cup evaporated milk to rice mixture.
5. Spoon 1 cup of mixture into egg mixture and stir. Pour egg-rice mixture into remaining rice.
6. Heat pudding until it boils, stirring continuously. Remove from heat, and sprinkle with cinnamon.

\*Use fat-free or low-fat milk.